

## CONTENTS Capresso CoffeeTEAM™ Luxe

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## **ATTENTION: Traces of Coffee**

In order to ensure proper functioning, your Capresso CoffeeTEAM Luxe has been calibrated and tested with coffee beans. As a result, some traces of coffee may remain in your machine.

### **1a. Welcome and Thank You**

Thank you for choosing this unique CAPRESSO product.

**Your new CoffeeTEAM Luxe works differently than individual coffee makers and grinders. Please read through this book before using your machine. Thank you.**

These operating instructions contain all the information necessary for the correct use, operation, and maintenance of the machine. Understanding and complying with the directions contained in these operating instructions are essential to ensure that the machine is utilized without risk and to ensure safety during operation and maintenance.

## **2. Important information about coffee beans and the built-in burr grinder**

### **2a. Storing Coffee Beans in the Freezer?**

Coffee Stores do not store coffee beans in the freezer or refrigerator! Coffee will act like baking soda, absorbing all odors and tastes surrounding it. Coffee beans will stay fresh for several weeks as long as you keep them in a dry, dark container. (It's the ground coffee which will lose aroma rapidly!) If you must store coffee beans in the freezer, take them out the day before use. This way they will absorb less odors and have time to thaw. If you fill beans from the freezer directly into the grinder, moisture will seep into the burrs and the feeder channel. The moisture makes the ground coffee stick in the feeder channel and will clog it up over time.

### **2b. Finer Or Coarser Grind?**

The four grind settings of your CoffeeTEAM Luxe are calibrated for grinding drip coffee. Choose the coarser settings for darker, oilier beans. Choose the finer settings for light or medium roasts. In the coarser setting slightly more coffee will pass through the burrs than in the finer settings.

### **2c. Dark Beans versus Light Beans**

Your CoffeeTEAM Luxe burr grinder is calibrated to work with all different kinds of roasts. Dark, oily beans will leave some oil residue in the feeder channel. Over time this can slow down the flow of ground coffee. For cleaning the feeder channel see pages 17/18.

### **2d. Flavored beans, liquid flavorings, syrups**

- Do not use sugar or powder coated beans in the grinder (e.g. cinnamon, chocolate, vanilla etc). Coated beans can pit the bean container. The coating might stick to the burrs and, over time, will greatly reduce the performance of the grinding mechanism.

- Do not add any liquid flavorings or syrups to the beans.
- If you like flavored beans we recommend buying liquid flavorings at your local coffee store. Add a few drops into the carafe before or after brewing.

## **2e. Stones And Beans**

Every coffee specialty store will tell you that occasionally small stones can be found in between coffee beans. Very small stones will be processed through the burr grinder without any harm (the stone will end up in your filter - not in your brewed coffee).

However, larger stones can block the burr grinder permanently. If this happens, the grinder will make a loud noise. Push the On/Off button to stop grinding and call our customer service toll free number: 1-800-767-3554. Here is how you can avoid stones entering the bean container:

- Shake your bean bag thoroughly so that a stone will fall to the bottom of the bag.
- Before emptying the bottom half of the bag of beans into the bean container, check to see whether there are any particles that look like stones, and remove them.

## **3. PLEASE, NEVER... (or you will void your warranty protection):**

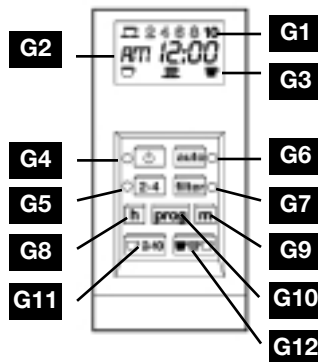
- Never fill instant coffee into the bean container; it can damage the functioning of the grinder and the machine.
- Never fill coated coffee beans into the bean container.
- Never fill water or any other liquid into the bean container.
- Never fill anything other than coffee beans into the bean container (no chocolate, no nuts, no spices).
- Never fill anything but fresh, cold clean water into the water container.
- Never remove or attempt to disassemble the bean container.

- Never unplug your CoffeeTEAM Luxe in the middle of a grinding/brewing cycle.
- Never open the water container lid during the brewing process.
- Never grind into the filter holder unless it is empty of previously used coffee grounds.
- Never operate the machine when the feeder channel cover is removed.

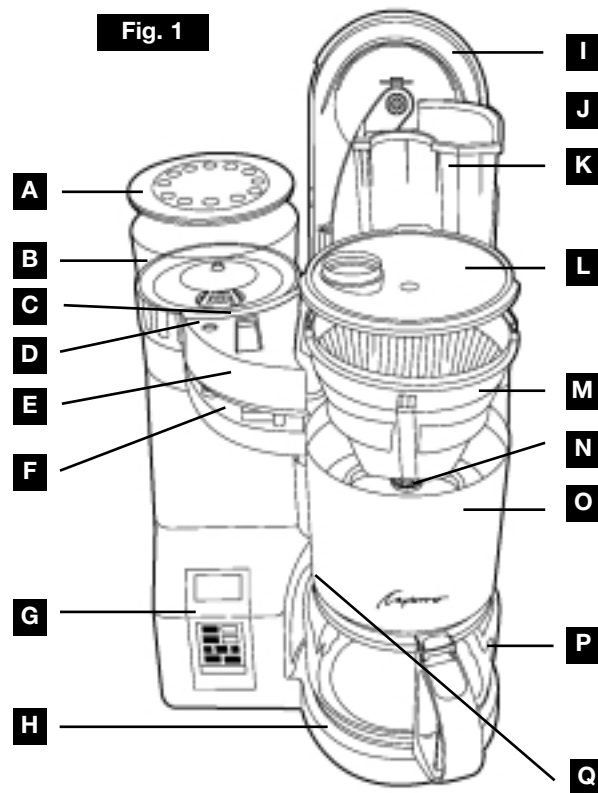
## USER COMPONENTS

- A Bean Container Lid
- B Bean Container
- C Fineness Selector Dots (not shown)
- D Screw for Feeder Channel Cover
- E Feeder Channel Cover with window
- F Feeder Channel
- G Operating Panel and Display
- G1 Grind Amount Indicator
- G2 Clock/Timer
- G3 Strength Indicator
- G4 On/Off Button with red light
- G5 2-4 cup brew cycle selector with green light
- G6 "Auto" Button with green light
- G7 Charcoal filter button with green light
- G8 h-button to set hours
- G9 m-button to set minutes
- G10 Programming button
- G11 "2-10" button = to set coffee amount to be ground; changes bold number in the Grind Amount Indicator
- G12 strength button: to set coffee strength; saucer in the Strength Indicator jumps from cup to cup.
- H Heating Plate
- I Water Container Lid
- J Hot Water Guard, not shown (see page 12)
- K Water Filtration Container
- L Cover Lid
- M Filter Holder Insert
- N Drip Stop
- O Filter Holder
- P Glass Carafe with snap-on lid
- Q Manual filter holder release button (see page 19)

**Operating Panel and Display Fig. 2**



**Fig. 1**



#### **4. Equipment**

The CoffeeTEAM Luxe (#453) comes with:

- a. this instruction book (includes warranty and Capresso product registration)
- b. an order form for parts and accessories
- c. one measuring scoop
- d. one glass carafe with lid
- e. one GoldTone filter, size 4
- f. one cover lid for the filter holder insert
- g. filter holder insert
- h. water filtration container with detachable bottom
- i. charcoal water filter cartridge

If any of these parts are missing, please call toll-free:  
1-800-767-3554.

#### **6. Features and benefits of the CoffeeTEAM Luxe**

##### Coffee Maker Features

- After grinding, CoffeeTEAM Luxe automatically returns the filter holder and starts the brewing process.
- In case the filter holder is moved inadvertently underneath the grinder, a special release disengages the filter holder and returns it to its original position.
- Cold water filtration system removes up to 82% chlorine and improves the taste of the coffee.
- A flashing green indicator light shows when it is time to replace the charcoal filter cartridge.
- Drip-stop function lets you pull out carafe and serve a cup or two before brewing is finished.
- 900 watt heating system delivers 200° to 205° F contact/brew temperature and 180° F in carafe after brewing.
- A special 2-4 cup cycle slows down the brewing process to maintain flavor and aroma when brewing small batches.
- Illuminated LCD display with AM/PM clock and 24-hour

programming .

- Auto shut-off keeps coffee hot for two hours, then turns machine off for additional safety.
- Machine can be used with or without the grinder to accommodate pre-ground coffee.
- GoldTone filter included.
- 10-cup (50 oz.) capacity.

##### Burr Grinder Features

- Heavy duty, commercial mill with burr/cone grinder delivers slow, precise and no-heat grinding to preserve natural coffee bean aroma.
- Built-in safety device prevents grinding if filter holder is not in grinding position.
- Grinds directly into filter holder.
- 150g bean container holds beans for 20 to 30 cups of coffee.
- Set to grind for 2, 4, 6, 8 or 10 cups. (Indicator in LCD display.)
- Fine tune for mild, regular or strong coffee. (Cup/saucer indicator in LCD display.)
- Turn the bean container from left to right to change the grind settings from finer to coarser in four steps.

## 7. Preparing the machine

### 7.1 Before First Use

- After unpacking clean all loose parts with warm water and make yourself familiar with the different functions.
- After reading the instructions, brew 3 cups of water to clean all internal parts and to activate the charcoal filter.

### 7.2 The Display

When you plug in the coffee maker, the LCD displays AM and a flashing "12:00." The "Grind Amount Indicator" (G1) shows the number "10" bold and the numbers 2, 4, 6, 8 outlined. The "Strength Indicator" (G3) shows three cups, one outlined on the left (stands for mild), one shaded in the middle (stands for regular), and one black on the right (stands for strong). The saucer sits under the middle cup (regular). The green filter light is illuminated (G7). This is the factory setting.

**Note:** The display is backlit. The darker the room, the more you will see the backlit effect.



### 7.3 Setting The Time

Push and hold the "h"-button (G8) to set the hour. Then push and hold the "m"-button (G9) to set the minutes. Now the time is set. To change the actual time, repeat above steps.



### 7.4 Grinder Setting for Current Use

- Push and hold the "2-10" button (G11). The bold number in the Grind Amount Indicator (G1) will change. When the desired number is bold, release the button.
- Push and hold the "strength" button (G12). The saucer will jump from cup to cup. When the saucer sits under the desired cup, release the button.
- To change any of these settings, repeat above steps.



### 7.5 Programming The Timer And Grinder For Later Use

To program the grinder and coffee maker to start automatically at a pre-set time proceed as follows:

- Make sure the current time is set.
- Push the "prog" button (G10).

The saucer blinks. The display will read "AM 12:00" and shows the number "10" in bold.

- c. Push and hold the "h"-button (G8) to program the hour at which you would like to make coffee later. Push and hold the "m"-button (G9) to program the minutes at which you would like to make coffee later. Now the time to make coffee later is programmed.
- d. Push and hold the "2-10" button (G11) until the desired number is displayed in bold. Release this button. Then push and hold the "strength" button (G12) until the saucer sits under the desired cup. Release this button.

**Note:** Within 5 seconds the display will return to the current mode and the current grinder settings. To check if you are in the programming mode or in the current mode just look at the saucer. If the saucer is not blinking you are in the current mode. If the saucer is blinking you are in the programming mode.

- e. If you wish to check the pro-



grammed settings, push the "prog" button (G10). The display will show you the future time and the future grinder settings.

**Note:** The settings for the grinder can be different in the program mode and in the regular (current) mode.

**Note:** If you want your coffee ready at 7:00 AM, set the timer to 6:45 AM.

See chapter 9, page 16 for "Grinding and Brewing Coffee Later".



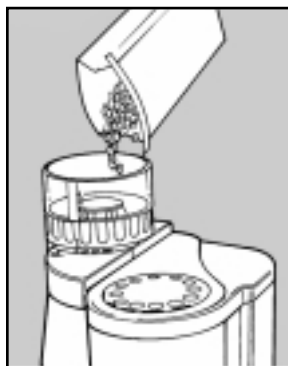
## 7.6 Flashing LCD Display

- If you unplug the machine for more than 10 seconds and then plug it in again, the LCD display will flash.
- If you did not unplug the machine and the LCD display flashes, it indicates that the electrical power was interrupted for more than 10 seconds. You have to set the clock and the timer and grinder settings again as described in chapters 7.3 through 7.5.
- If you unplug the machine for less than 10 seconds all information will be maintained (time, grinder settings, etc.).

**Note:** When you unplug the machine, the display will discharge for about 15 seconds. At this time it will show random symbols and then turn off.

## 7.7 Filling the Beans

Fill the bean container (B) with beans. Make sure that the water container lid is closed to prevent beans from spilling into the water container.



**Caution:** Check beans for foreign objects (see page 5, chapter 2e). The bean container will hold approximately 6 oz. (1/3 lb.) of beans (good for 20 to 30 cups of coffee). Select the fineness setting (C) by turning the bean container until the line matches up with one of the four dots in front of the bean container. For first time use, we recommend the coarsest setting - the largest dot.

**Note:** Never fill the bean container with frozen or coated beans (see chapters 2a and 2d, page 4).



## 7.8 Water Filtration System

Your CoffeeTEAM Luxe comes with a cold water filtration kit. This kit contains:

- one charcoal cartridge, and
- a filtration container with a detachable bottom.

You can use your coffee maker with or without the water filtration system.

**Note:** If you use distilled, spring or bottled water or if your water has little or no chlorine you might not find a difference in taste in your



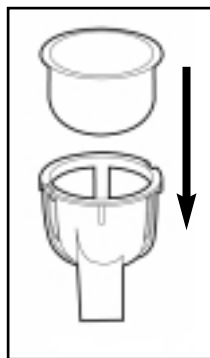
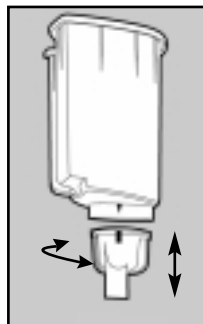
coffee when using the water filtration system. However, most tap water is treated with chlorine. The water filter cartridge removes up to 82% of the chlorine found in your tap water.

#### Initial Preparation:

- Unscrew the bottom of the filtration container (K) and place the cartridge (flat side upwards) inside. Replace the bottom of the filtration container.
- Place the filtration container into the water container.
- Fill two to three cups of water into the filtration container and let sit for two to three minutes. Then turn the machine on and let the water brew into the carafe. Discard the water and turn the machine off. This will activate the charcoal filter.
- For best results always fill the water through the filtration container.

#### When to replace the cartridge:

As long as the green Charcoal Filter Light is on, the CoffeeTEAM Luxe monitors time and the number of brewings.



The green charcoal filter light will start blinking either after 6 weeks or after the On/Off Button has been turned on 60 times whichever comes first, reminding you to replace the cartridge.



**Attention:** When you unplug the machine for more than 10 seconds or if you have a power failure, the electronic indicator loses its memory. Then it is best to replace the filter 6 weeks after first use.

**Caution:** Once the cartridge is activated you should never use it for longer than six weeks. Harmful bacteria build-up may occur. Unused cartridges can be stored indefinitely.

**Replacement cartridges** are available through your local Capresso dealer or by using the enclosed mail order form or through the website: [www.capresso.com](http://www.capresso.com).

#### Replacing the Cartridge / Resetting the Filter Indicator

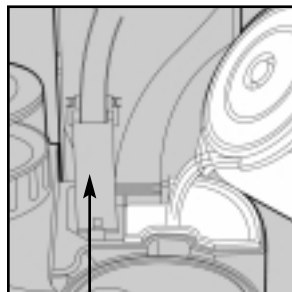
Remove the filtration container, unscrew the bottom, remove and discard the used filter. Replace with new filter and activate filter. While the green light is still blinking, push and hold the Charcoal Filter Button for a three seconds until the light stops blinking and is illuminated again. Now the indicator starts counting anew.

### 7.9 Filling The Water Container

Open the water container lid (I) and pour the desired amount of fresh, cold water through the filtration container (K). **Note:** Using the cup graduation on the glass carafe, always pour approximately one cup of water more into the water container to compensate for water lost during the brewing process.

**Maximum amount of cold water:** approximately 1/4 inch above the 10-cup marking on the glass carafe.

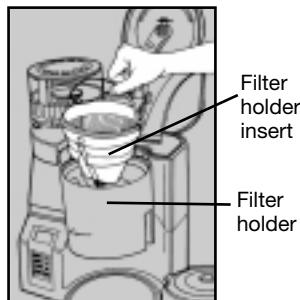
When you have filled the water container, **set the glass carafe aside (do not set it on the heating plate (H) yet!).**



Hot Water Guard  
see page 21, question 10

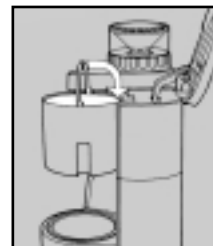
### 7.10 Filter Holder Insert

**Caution:** If the filter holder insert (M) is not completely locked into the filter holder (O), the drip stop (N) on the bottom of the filter holder insert might not open during brewing. This can cause hot coffee to overflow and can result in serious injuries and damages. Here is how to properly lock the filter holder



insert into the filter holder:

- Open the water container lid.
- Remove the cover lid.
- Remove the glass carafe from the heating plate and then lower the filter holder insert (M) with the tab of the filter holder insert pointing towards the water container. Push the handle of the filter holder insert down towards the water container and make sure it sits completely flush with the rim of the filter holder (O).
- Push with your finger against the drip stop (N). If the filter holder insert is in the proper position, it will stay inside the filter holder and not move upwards.



### **CAUTION: Messy / Dangerous!**

If you forget to place the filter holder insert (M) in the filter holder (O) and you slide the filter holder underneath the grinder, it will start grinding and spread the ground coffee on your counter. It will then return the filter holder underneath the water container lid and the **brewing process will start, splashing hot water onto the heating plate. In this case, immediately push the On/Off button to turn off the machine and wait until the water pumping stops!**

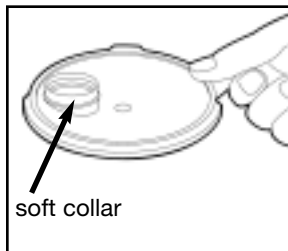
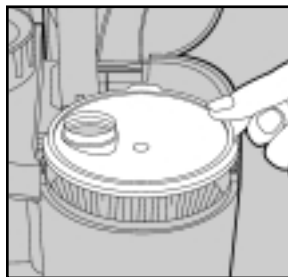
Always move the filter holder **WITH** the filter holder insert **AND** the GoldTone filter underneath the grinder.

### 7.11 Cover Lid

The cover lid (L) minimizes static coffee particles clinging to the outside of the filter holder.

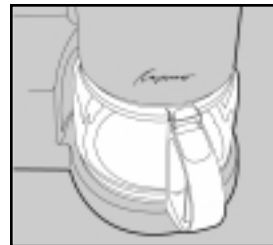
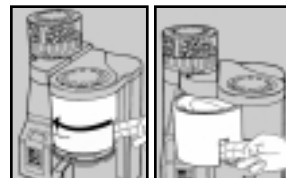
- Open the water container lid (I).
- Make sure that the filter holder insert and the GoldTone filter (or your filter paper) are inserted in the filter holder (O).
- Place the cover lid on top of the filter holder insert (M) so that the large hole is on the left side. Make sure that the front rim fits snugly into the groove created by the filter holder insert and the outside filter holder.
- Close the water container lid.
- Now you can swing the filter holder underneath the grinder.
- **Cleaning:** Wipe the lid clean after each use. **Do not clean in dishwasher!**

**Note:** The lid has two parts: a soft, removable collar and a hard disk. If you accidentally remove the soft collar, just replace it in its original position (with the high rim pointing upwards).



### 8. GRINDING AND BREWING COFFEE NOW

- Select cup and strength setting (see page 8, chapter 7.4).
- Fill beans into the bean container (see page 10, chapter 7.7).
- Fill water into the machine (see page 12, chapter 7.9).
- Make sure the filter holder insert, GoldTone filter (or paper filter) and cover lid are in place (see page 12, chapter 7.10 and 7.11).
- Swing the filter holder to the left until it locks itself underneath the grinder.
- Place the glass carafe on the heating plate (H). **Note:** Keep the carafe handle pointed straight outward during the brewing process. If the handle points to the right and the pouring spout of the carafe sits underneath the feeder channel, moisture from the freshly brewed coffee could flow upwards into



the feeder channel.

- Push the on/off button (G4) until the red light turns on.

**The grinder will start grinding and the coffee will fall into the filter. Through the window in the feeder channel cover you can actually see how the ground coffee moves forward. After the grinding is finished, the filter holder will automatically swing back and underneath the water container lid and the brewing process will begin.**

- After brewing is finished, the machine will keep the coffee hot for two hours. Then the machine will turn off automatically (red indicator light turns off). If you want to keep the coffee hot longer, simply press the on/off button (G4) again for an additional two hours of warmkeeping.
- If coffee beans should get stuck during grinding, lightly tap the bean container lid.

**CAUTION:** As long as the grinder is in operation, do not open the bean container lid and do not insert your finger or any other



object into the grinder.

**FIRST TIME GRINDING:** First use of the grinder will yield a bit less ground coffee (which is used to fill the feeder channel). All further grinding will yield the correct amount of ground coffee.

**CAUTION:** Do not open the water container lid during the brewing process. Hot water could spill out, causing serious injuries.

**CAUTION:** Before pouring water into the water container again, turn the coffee maker off and let it cool down for two minutes.

### 8a. Drip Stop / Stop-And-Serve

- While the coffee is brewing you can remove the carafe to pour a cup or two. The drip stop in the filter holder will close automatically. Replace the carafe within 20 seconds. Then the flow of coffee continues.

**CAUTION:** The drip stop might not close completely allowing coffee to drip onto the heating plate. In this case immediately replace

carafe and let all the coffee flow into the carafe. (This happens when the mesh of the GoldTone filter is clogged up causing coffee grounds to over-flow. If you use filter paper, use the correct size (size 4), and check if there was a hole in the bottom of the filter paper). To clean the drip stop, see page 17, chapter 10c.

### **8b. Using Different Beans At Different Times**

Some people like to drink different types of coffee at different times. In this case, only fill the amount of coffee beans into the bean container that you need in order to grind for your next pot of coffee. For example, if you want to grind for 8 cups of coffee, fill eight level scoops of coffee into the bean container.

### **8c. Using The Coffee Maker Without The Grinder**

You can use your CoffeeTEAM Luxe like a regular drip coffee maker (without using the grinder). In this case, do not move the filter

holder underneath the grinder.

- Open the water container lid (I).
- Fill the desired amount of fresh, cold water into the water container.
- Remove the cover lid (L) from the filter holder.
- Fill the desired amount of ground coffee into the GoldTone filter (or paper filter).
- Close the water container lid.
- Make sure that the carafe (with the lid) sits underneath the filter holder on the heating plate (H).
- Push the on/off button (G4) until the red light turns on. The brewing process starts immediately.



### **8d. Warmkeeping**

After brewing is finished, the heating plate will stay on for 2 hours, keeping the coffee hot. Then the machine will turn itself off (red light off). You may also turn the machine off manually by pushing the On/Off button.

## 9. Grinding and Brewing Coffee Later

- Program the timer and grinder setting as described in chapter 7.5, page 8.
- Fill beans into the bean container (see page 10, chapter 7.7).
- Fill the desired amount of water into the machine (see page 12, chapter 7.9).
- Make sure the filter holder insert, GoldTone filter (or paper filter) and cover lid are in place.
- **Caution:** Before you swing the filter holder underneath the grinder, make sure there are no grounds left over in the filter holder insert from previous grinding.
- Swing the filter holder to the left until it locks itself underneath the grinder.
- Now push the “auto” button (G6). The green auto light will turn on and the programmed grinder setting will be displayed. At the programmed time, the green light will turn off, the red light will turn on, and the grinding / brewing process will start.



## 10. Cleaning

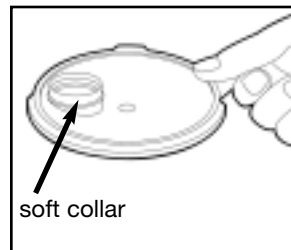
**CAUTION:** Make sure machine is turned off and cooled down. Never use scouring agents. Never immerse the machine in any liquid. Never clean machine under running water.

### Dishwasher safe (upper rack):

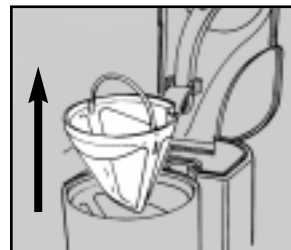
Glass carafe (remove snap-on lid before placing in dishwasher) and GoldTone filter.

### Special Cleaning Tips:

**10a. Cover Lid (L):** Wipe the cover lid clean after each use. **Do not clean in the dishwasher.** If the soft collar becomes separated from the hard disk, simply replace it with the high rim pointing upwards.



**10b. GoldTone Filter:** Clean after brewing. Do not let used coffee sit for hours in the filter. Coffee oils will clog the mesh, causing the coffee to overflow the next time you brew coffee.



### 10c. Filter Holder Insert (M)/Drip Stop (N):

Clean the filter holder insert and the drip stop under running water. Check to make sure that the drip stop closes completely under running water also.

**10d. Bean Container (A):** When the bean container is empty, use a dry cloth to wipe off any oil deposits. Never pour any liquid into the bean container. Never try to disassemble the bean container.

### 10e. Burr Grinder/Burrs:

It is possible that small coffee particles might stick to the burrs.

Once every 2 months let the bean container run out of beans.

Remove the glass carafe. Set the grinder to 10 cups. Make sure the GoldTone filter is inserted. Move the filter holder underneath the grinder. Set the fineness selector to the largest dot. Push the on/off button. While the machine is grinding tilt the whole machine a bit forward and pat it on the back. This will loosen any coffee particles and transport them into the filter holder. Repeat if necessary.



### 10f. Cleaning The Feeder Channel

Periodically check the feeder channel for oil and coffee build-up. As long as you can see coffee flowing freely through the feeder channel window there is no need to open the cover.

The feeder channel should be cleaned in any of the following situations:

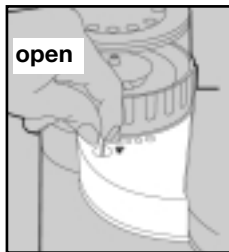
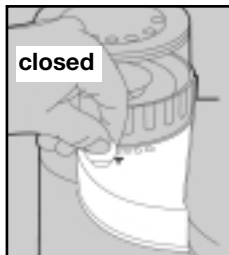
- moisture or heavy oil build-up has caused the ground coffee to block the feeder channel, or
- you do not plan on using the grinder for more than a week.



### For cleaning, please follow this sequence:

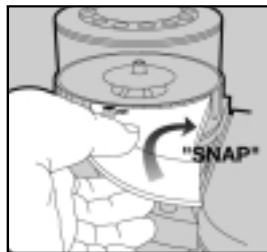
- a. Lift the water container lid and remove the cover lid. Make sure the GoldTone filter or a paper filter is inserted in the filter holder insert.

- b. With a coin, turn the screw on top of the feeder channel a quarter turn counter clockwise to the 12 o'clock position.

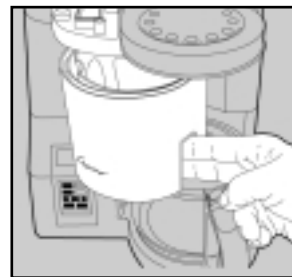


- c. Firmly lift the feeder channel cover upwards and to the right as shown, and set aside.

**Note:** The feeder channel cover will make a "snapping" sound when it is lifted from the machine.



- d. Move the filter holder underneath the grinder until it locks.



- e. Use the handle of the scoop to scrape out blocked coffee or leftover toast into the filter holder.

- f. Wipe the inside clean with a dry cloth.



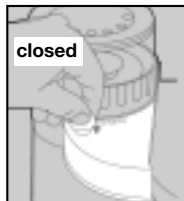
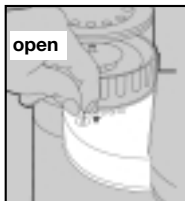


- g. Push the manual release button upwards. The filter holder will swing back to the right.

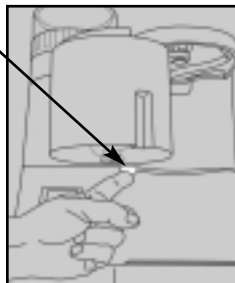
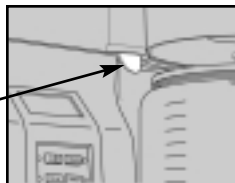
**Manual Release Button**

- h. Wipe the inside of the feeder channel cover with a dry cloth (do not immerse in water).

- i. Replace the feeder channel cover and turn the screw a quarter turn clockwise to the 3 o'clock position.



- j. Empty the GoldTone filter or paper filter.



## 11. DECALCIFYING

For prolonged use of your appliance it is necessary to decalcify regularly. Calcium (limestone) found in drinking water will leave deposits in the machine. We highly recommend that you decalcify your coffee maker at least every four months.

**ATTENTION:** Before decalcifying, remove the GoldTone filter, the water filtration container and the charcoal filter. Do not place the GoldTone filter or filter paper in the filter holder insert.

### When to Decalcify:

A slowdown in brewing indicates calcium deposits are present in the coffee maker.

### How to Decalcify:

#### With DURGOL:

Capresso and many European companies recommend “DURGOL,” a liquid decalcifying agent. Durgol removes any calcium deposits up to 20 times faster than vinegar, without creating any unpleasant odors.

- Fill three cups of water into the glass carafe. Add one cup of DURGOL. Pour this mixture into the water container. Turn the machine on and operate. After all the water is brewed into the glass carafe, turn the machine off and let it cool down for five minutes. Then repeat with a full pot of fresh, cold water.

#### With Vinegar:

- Fill the water container with approximately 40 oz. (8-cups) of water and 6 tablespoons of citric acid or white vinegar and operate the appliance twice.
- After decalcifying, let the appliance run twice with plain water. This will rinse away any remaining vinegar.
- Rinse the carafe with lukewarm water and clean the filter holder and the water chamber in a warm water and mild liquid soap solution.

You can also use any of the decalcifying agents available for drip coffee makers from your local coffee store or supermarket. Follow their enclosed instructions.

**Note:** Decalcifiers are acids and therefore must be handled properly. Please check the information on the packaging of the decalcifying agents before using.

## 12. FAQ (Technical Questions)

**Q1. I accidentally locked the filter holder underneath the grinder. What do I do?**

**A.** Push the Manual Release Button upwards (see page 19).

**Q2. There is no coffee coming out of the grinder. It seems as though the coffee is completely clogged inside the grinder. What do I do?**

**A.** Please follow the steps outlined in chapter 10f, page 17.

**Q3. Can the grinder run without beans in the bean container?**

**A.** Yes.

**Q4. Why do some buttons work with delay?**

**A.** If you touch or push the wrong button accidentally, it will not immediately change the settings. You have to hold down each button for one second to activate/change the function (except for turning the coffee maker off).

**Q5. Can I have different grinding settings for the current and the programmed mode?**

**A.** Yes! See chapters 7.2 through 7.5.

**Q6. How long does the machine keep the grinding and brewing settings?**

**A.** All settings are maintained as long as the machine is plugged in. The programmed setting is activated only when you push the auto button (G6) and the green auto light turns on.

**Q7. How do I know if the display shows the current or the programmed setting?**

**A.** In the program mode, the saucer blinks. Three different display modes are possible:

1. Current time and grinder settings.
2. Programmed setting: Immediately after you push the prog button (G10), it shows the programmed time and grinder settings.
3. Auto setting: After you push the auto button (G6), the display shows the current time but the programmed grinder settings.

**Q8. Can I change any settings while the grinder is running?**

**A.** No. The red On/Off light or the green Auto light have to be off to change the grinder settings.

**Q9. What happens if the filter holder does not return underneath the water container lid after grinding?**

**A.** After the grinding process is completed, the swing-back mechanism will try twice to return the filter holder (within 5 seconds). If it does not swing back sufficiently, the machine will automatically turn itself off to prevent the coffee maker from brewing. Please call us.

***Q10. What happens if the water container lid is open during the brewing process?***

**A.** The hot water will splash in spurts against the hot water guard (see page 12) and will be guided back into the water container. Immediately close the water container lid.

***Q11. Beans spilled into the water container. What do I do?***

**A.** Unplug the machine, remove the carafe, empty the bean container (as well as you can), remove the filter holder insert and GoldTone filter, open the water container lid and turn the machine upside down over a sink. You need to reset all settings.

***Q12. When I unplug the machine, the display shows random symbols for about 15 seconds, then turns off. Is that normal?***

**A.** Yes. The condenser of the display discharges.

***Q13. What happens in the auto setting (green light is on) if I forget to push the filter holder underneath the grinder?***

**A.** You will get hot water. At the pre-programmed time, the green light will turn off and the red light will turn on. If the filter holder is still underneath the water container lid, the machine assumes you want to brew coffee only (without grinding). Since there is no coffee in the filter holder, you will get hot water only in the carafe.

## **13. FAQ (Coffee Questions)**

***Q1. How much coffee should I use?***

**A.** The grinder grinds approximately between 4 seconds (setting “2, mild”) and 30 seconds (setting “10, strong”). The maximum amount of coffee will be ground in the setting “10, strong” with the fineness selector in the coarsest position. This is equivalent to 12 level portions with the enclosed measuring scoop.

**EXAMPLE:** for 10 cups of coffee: Fill the water container with the maximum amount of water (see chapter 7.9, page 12). Set the grind amount indicator (G1) to 10, the strength indicator (G3) to mild, and the fineness selector (C) to fine.

- IF THE COFFEE IS TOO STRONG: change the grind amount indicator to 8, the strength indicator to medium, and continue to use the same amount of water.
- IF THE COFFEE IS NOT STRONG ENOUGH: leave the grind amount indicator at 10, change the strength indicator to strong, and set the fineness selector in the coarsest position (largest dot). If the coffee is still not strong enough, use a little less water.

***Q2. I want a full pot of coffee at 8:00 AM. What time should I program the grinder to start?***

**A.** Set the timer 15 minutes earlier (in this case at 7:45 AM).

***Q3. Can I grind espresso beans for my espresso machine?***

**A.** Before final assembly we manually calibrate each pair of burr grinders (testing with beans!) to prevent clogging while grinding, regardless which type of bean you use. The actual grinding, however, is designed to work well with drip coffee brewing. As a result, the grind might not be suitable for your espresso machine.

***Q4. The grinder makes a loud noise? No coffee is processed.***

**A.** A stone blocks the grinder. Please call 1-800-767-3554.